

Cheesy Vegetable Soup

Amy Sibra, Big Sandy, Montana

3 tablespoons butter or margarine
3 tablespoons all-purpose flour
2 cans (14½ ounces each) chicken broth
2 cups coarsely chopped broccoli
¾ cup chopped carrots
½ cup chopped celery
1 small onion, chopped
½ teaspoon salt
¼ teaspoon garlic powder
¼ teaspoon dried thyme
1 egg yolk
1 cup heavy cream
1½ cups (6 ounces) shredded Swiss cheese

Melt butter in a heavy 4 quart saucepan; add flour. Cook and stir until thick and bubbly; remove from the heat. Gradually blend in broth. Add next seven ingredients; return to the heat and bring to a boil. Reduce heat; cover and simmer for 20 minutes or until vegetables are tender. In a small bowl, blend egg yolk and cream. Gradually blend in several tablespoonfuls of hot soup; return all to saucepan, stirring until slightly thickened. Simmer for another 15 - 20 minutes. Stir in cheese and heat over medium until melted.

Yield: 8 - 10 servings (2½ quarts)